

FOOD CODE REQUIREMENTS & FIRE SAFETY REQUIREMENTS

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The "Arizona Food & Drink Regulations" (Title 9. Health Services, Ch.8: Dept. of Health Services, Article 1. Food and Drink) contain the following Food Safety requirements that some may interrupt as the providence of Fire Safety codes. Violations of the following observed during routine Food Sanitation inspections by the Navajo County Public Health District Inspectors are properly cited under the Food Code requirements and do not conflict with the authority of those conducting Fire Safety code inspections.

Exhaust / Ventilation hood systems.

6-202.12 Heating, Ventilating, Air Conditioning System vents.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of FOOD, FOOD-CONTACT SURFACES, EQUIPMENT, or UTENSILS.

6-304.11 Mechanical.

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, fumes, mechanical ventilation of sufficient capacity shall be provided.

4-301.14 Ventilation Hood Systems, Adequacy.

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition.

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.

Fire Exit Doors

6-202.15 Outer Openings, Protected

(C) Exterior doors used as exits need not be self-closing if they are: (1) Solid and tight-fitting, (2) Designed for use only when an emergency exists, by the fire protection authority that has jurisdiction over the Food Establishment; and (3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

*** Note: This issue would be cited by the Health Inspector if the Food Establishment operator does not have proof that the exit has been designated by the fire protection authority as an emergency exit.

Reporting Fire to the Health Authority

8-404.12 Ceasing Operations and Reporting

(A) Except as specified in ¶ (B) of this section, a LICENSE HOLDER shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of apparent foodborne illness outbreak, gross unsanitary occurrence or condition; or other circumstance that may endanger public health.

Fire sprinkler heads

4-401.11 Equipment, Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention.

(A) Except as specified in ¶ (B) of this section, EQUIPMENT, a cabinet used for the storage of FOOD, or a cabinet that is used to store cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be located: (1) In locker rooms, (2) In toilet rooms, (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.

3-305.12 Food Storage, Prohibited Areas.

FOOD may not be stored: (A) In locker rooms; (B) In toilet rooms; (C) In dressing rooms; (D) In garbage rooms; (E) In mechanical rooms; (F) Under sewer lines that are not shielded to intercept potential drips; (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; (H) Under open stairwells; or (I) Under other sources of contamination.

5-205.12 Prohibiting a Cross Connection.

(A) Except as specified in 9 CFR 308.3(d) for firefighting, a PERSON may not create a cross connection by connecting a pipe or conduit between the DRINKING WATER system and a nonDRINKING WATER SYSTEM or a water system of unknown quality.

(B) The piping of a nonDRINKING WATER SYSTEM shall be durably identified so that it is readily distinguishable from piping that carries DRINKING WATER.

Light Shields

6-202.11 Light Bulbs, Protective Shielding.

(A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Maintaining Premises

6-501.115 Maintaining Premises, Unnecessary Items and Litter.

The premises shall be free of:

(A) All items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and

(B) Litter.

Example deficiencies of the Arizona Food & Drink Code:

The fire suppression hood has not been properly cleaned and collected grease is dripping onto food items and plates kept under the hood (6-202.12).

The fire suppression hood has not been properly cleaned and there is excessive smoke/odors not being vented from the cooking area (6-501.14 & possibly 4-301.14).

The fire suppression hood vents to the outside and grease residue is accumulating on the public access sidewalk and creating a trip hazard to customers (6-501.14).

The lighting underneath the fire suppression hood is not provided with protective shielding (6-202.11). This is both a fire safety issue (sparks from a broken light can ignite a fire/explosion) and also a Food protection issue with potential for broken glass onto food).

An exit door not provided with a self-closing mechanism that has not been properly identified by the fire safety inspector to be an emergency exit (6-202.15).

Fire sprinkler heads are dripping onto food product and Styrofoam cups stored underneath the sprinkler system (3-305.12 and 4-401.11).

A utility room is cluttered with cardboard boxes, old paint cans, etc. (6-501.115) This is both a fire safety issue and a potential harborage area for insect and rodent pests.